Mushroom Risotto

Risotto is a perfect accompaniment to everything. It suits every type of meat, chicken or fish, but it can also be a perfect meal on its own. This recipe idea is a special one, created by a chef, it uses various mushroom types for a true mushroom risotto experience!

Ingredients

Number of persons: 4

Preparation time: 30 min

Preparation

1. Firstly create the liquid stock in a pot, by combining **Vegeta Chicken stock** with water and bring to a simmer. Set aside for later use.
2. Heat the oil in a pan and add gourmet mushrooms. Sprinkle with salt and pepper and sauté until golden. Sprinkle with a pinch of parsley and set aside.
3. In a heavy based saucepan, melt the butter and add the onion and garlic. Sweat (cooking without any colour) on a medium to low heat until translucent.
4. Add the button mushrooms and season with salt and pepper.
5. Add the rice and mix well through the mixture. Cook stirring regularly until lightly translucent. Then turn up the heat to a medium strength.
6. Deglaze the pan with the white wine and turn the heat up to a high.
7. Continually stir the rice mixture until most of the liquid has evaporated.
8. Start adding the previously prepared Vegeta Chicken liquid stock, one ladle at a time, continuously stirring until the liquid has evaporated and cooked through.
9. Repeat this process until all of the stock mixture is gone and the rice is al dente, (i.e. with a nice firm texture to it). This process will take around 20 minutes from start to finish and it is very important that you are stirring the risotto throughout the entire process.
10. About a minute before the risotto is ready to be removed from the heat, add the parmesan cheese, parsley and sautéed mushrooms.

Serving

Check the consistency and the seasoning and serve straight away!

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Tip

A good risotto should have a creamy texture and it should gently slide off a wooden spoon when tested.

Little secret

Risotto is all about how the rice is cooked. Be very careful not to over cook it. The speed at which it is cooked can alter the exact amounts of stock required so always taste it along the way, checking the consistency of the rice.

My notes